



## CEBRATE EASTER WITH THESE ALL-NATURAL PASTEL SUGAR COOKIES



These Easter sugar cookies are light, playful, and full of springtime sweetness, featuring classic designs like speckled eggs, bunnies, and soft, marshmallow-inspired lettering. Decorated entirely with Chefmaster All-Natural Food Coloring, these cookies achieve beautifully soft, muted pastels that feel fresh, modern, and perfect for the season.

Whether you're filling Easter baskets, hosting a spring gathering, or planning a cozy weekend decorating session, this set is designed to be equal parts fun, minimal, and timeless.

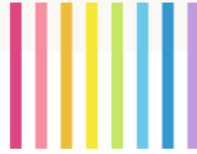
### Ingredients

#### ***Classic Sugar Cookie Dough (No Spread)***

1 cup / 2 sticks (226g) unsalted butter (softened to room temperature)

1 cup (212g) granulated sugar

1 large egg (room temperature)



3 cups (380g) all-purpose flour  
3 Tbsp (30g) cornstarch  
1 tsp (8g) salt  
2 1/2 tsp vanilla extract  
1/4 tsp almond extract  
1/2 tsp butter extract  
1/2 tsp (2g) Baking Powder

### **Royal Icing Recipe**

2 lbs powdered sugar  
3/4 cup warm water  
6 Tbsp chefmaster deluxe meringue powder  
1 Tbsp clear vanilla extract  
2 Tbsp corn syrup (optional)

### **Tools & Utensils**

- Kitchen Scale
- Measuring Cups & Spoons
- Stand Mixer or Hand Mixer
- Mixing Bowls
- Spatulas
- Baking Sheets
- Parchment Paper or Silicone Baking Mats
- Cookie Cutters (or hand cut from template below)
- Tipless Piping Bags
- Scribe Tool or Toothpick
- Chefmaster All Natural Colors (Pink, Orange, Yellow, Green, True Blue, and Violet)

### **Preparation**

#### ***Sugar Cookies***

1. Cut butter into small cubes (1/2–3/4 inch) and allow to soften.
2. Measure and prep all remaining ingredients.
3. Preheat oven to 375°F and line baking sheets with parchment or silicone mats.

#### ***Prepare Your Cutout Cookies***

1. Whisk together flour, baking powder, cornstarch, and salt in a separate bowl and set aside.
2. Using a paddle attachment, beat butter and sugar on high speed for about 2 minutes until fully creamed. The mixture will lighten to a pale yellow. Avoid overmixing.
3. Add egg, vanilla, almond, and butter extracts and mix until just combined. Scrape down the bowl



as needed.

4. Gradually add the flour mixture ( $\frac{1}{2}$ –1 cup at a time) until a soft dough forms. The dough should not be sticky and should easily form a ball. If needed, add flour 1 tablespoon at a time. (Humidity can affect this step.)
5. Split dough into 2 equal parts, roll between parchment or cling wrap to your desired thickness, and chill for at least 3 hours (up to 12 hours). This “development chill” helps the dough set and improves texture.
6. Once chilled, cut out shapes and place them in the freezer briefly until firm.
7. Re-roll scraps while the dough is still cold. Avoid rolling more than 3–4 times to prevent air bubbles and spreading.
8. Bake immediately from chilled for 7–10 minutes, depending on thickness, until the cookies lose their sheen and appear matte.
  - 1/4" thickness: ~7–8 minutes
  - 3/8" thickness: ~8–10 minutes
9. Let cookies rest on the baking sheet for 5 minutes, then flip them top-side down to continue cooling. This helps create a super flat surface for decorating. You can also gently press with a flat spatula to reduce any puffing.
10. Transfer to a cooling rack and allow to cool completely before decorating.

## Make Your Royal Icing

1. Using a whisk attachment, mix meringue powder and warm water until foamy.
2. Add vanilla extract (and cream of tartar, if using) and mix to combine.
3. Gradually add powdered sugar, about 1 cup at a time, starting on low speed and increasing to medium-high. Mix until stiff peaks form.
4. Add corn syrup and mix for another minute until smooth and fluffy. The finished icing should be thick with no flow (stiff peaks).
5. Adjust consistency as needed:
  - For detail piping: stiff peaks (toothpaste-like)
  - For outline: 15–20 second consistency
  - For flood: 10 second consistency
6. Divide into bowls and color using Chefmaster All-Natural Food Coloring.

## Color Palette for This Easter Set

Using Chefmaster All-Natural Liqua-gel® Food Coloring, aim for soft, spring-inspired tones like:

- Robin’s Egg Blue
- Light Pink
- Lavender
- Light Sage Green



- Light Butter Yellow
- White

These intentionally muted pastels create a soft, cohesive Easter look that feels both classic and elevated.

## **Decorate Your Easter Cookies**

### **1. Speckled Easter Eggs**

- *Outline and flood with pastel icing (blue, pink, lavender, or yellow).*
- *Once dry, splatter diluted brown or black coloring using a food-safe brush for a natural speckled effect.*
- *Let dry completely.*

### **2. Marshmallow Bunny**

- *Outline and flood with yellow icing.*
- *While still wet, lightly sprinkle granulated or sanding sugar for a soft, fuzzy texture.*
- *Once dry, add simple dot eyes using stiff icing or mini chocolate chips.*

### **3. Bunny Tails**

- *Outline and flood the base in white and allow to set.*
- *Pipe a fluffy tail using stiff white icing and a textured motion.*
- *Add pink paw pads using medium or flood consistency icing.*

### **4. Bunny Ears (Round Cookie)**

- *Outline and flood with pastel blue icing.*
- *Once dry, pipe ear shapes in white, then add soft pink centers.*

### **5. Easter Lettering Cookies**

- *Use a plaque shape or hand-cut template. Outline and flood with white icing and allow to fully dry.*
- *Pipe phrases like “Hello Peeps” or “Easter” using pastel icing.*
- *Outline letters first, then flood for clean edges.*
- *For added texture, sprinkle sugar while the letters are still wet.*

### **Tips for Successful Easter Cookies**

- *Tipless piping bags create smooth, soft lines.*
- *Let each layer dry fully before adding details to prevent bleeding.*
- *Speckling works best on completely dry icing.*
- *Use a fan or dehydrator in humid conditions for a smooth finish.*
- *Keep colors soft for a classic look, or customize to your preference.*

## **Download the Easter Cookie Designs & Outlines**

Want to recreate this exact set?

Download the Easter Cookie Template Pack below: [Print](#), [trace](#), or use as inspiration, and feel free to



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